

Virginia Green Restaurant Profile:



Genuine Smithfield Ham Shoppe Williamsburg, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices is all aspects of Virginia's tourism industry. Virginia Green has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, Virginia Green encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Genuine Smithfield Ham Shoppe

"The Luter family of Smithfield, Virginia, has been curing and selling hams since the turn of the century. Here at the NEW Genuine Smithfield Ham Shoppe you will find a fine selection of Smithfield & Virginia hams, cheeses and regional specialty foods. Gifts baskets, desserts, books, Paula's Picks and party foods. Unique gift for everyone."

CORE ACTIVITIES for Restaurants

"In this symbol indicates a <u>required activity</u> for Virginia Green Lodging facilities. Participants self-certify that these activities are in place and they provide additional specifics on other activities. Visitors to **Smithfield Ham Shoppe Williamsburg** can expect the following practices:

- Recycling and Waste Reduction. Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:
 - Recycle: glass, steel cans, grease, office paper, toner cartridges, newspaper, fluorescent lamps
 - Track overall waste bills
 - Donate excess food to local food bank
 - Effective food inventory control to minimize wastes
 - Purchase locally-grown produce and other foods whenever possible
 - Purchase organic and sustainably grown foods
 - Purchase recycled content paper towels and toilet paper
 - Make 2-sided copies/ printed materials
 - Use electronic correspondence and billing
 - Purchase building materials that are re-used or from sustainable sources
 - Use a last-in/first-out inventory and labeling system
- Styrofoam/Disposables Minimization. Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:
 - Use disposable containers made from recycled content
- Grease Recycling. The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:
 - Filter grease to prolong usefulness

- **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:
 - Track overall water usage and wastewater
 - Perform preventative maintenance to stop drips and leaks
 - Have low flow toilets
 - Have an effective landscape management plan
- Energy Conservation. The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:
 - Track overall energy bills
 - Perform preventative maintenance on HVAC system
 - Use natural lighting
 - High efficiency compact fluorescent light bulbs in all canned spotlights
 - Purchase EnergyStar-rated computers, copiers, and appliances
 - Use directional (downward-facing) lighting in parking areas and other outdoor areas

For more information on **the Genuine Smithfield Ham Shoppe**, see www.smithfieldhams.com or contact Iris Tarta at IrisTarta@smithfieldhams.com .

For more information on *Virginia Green* program, see www.deq.virginia.gov/p2/virginiagreen or www.virginiagreentravel.org.



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